	10.	Zilla			Depart	ment of	Publ	ic H	ealth	ar	nd Social ntal Healt	Se	rvices		0
					Food F								Report Page	1	of S
INS	PECTION	RSN	TYPE	GRADE	INSPECT	ION DATE	16 T110-1	ES	TABLIS	SHI	MENT NAM	E	WARRY II TO THE		
Reg	jular	V	V	1		012		\perp	60	9	fee Be	90	ery		
-	ow-up			MATH 1	TIME IN	TIME			RMITH						_C+2-54
_	nplaint		-	RATING	2-05/1		50 0,4		H.	Nr.	Corpo	ra	+101		
-	stigation	-	-	1 15 1	SANITARY	0234							5013-3-1 5047-1-2#		
Othe		ARL IS	SHME	NT TYPE	AREA			No	of Pint	<i>a</i> ,	actorilatory	e	on Violations $\frac{1}{2}$ R		TEGORY
	LOT			Shop	AREA	TELEP	321	No.					on Violations 2 R Itervention Violations	SKUA	IEGOR
		-	_		ILLNESS R			110.		_	and the same of th		EALTH INTERVENTIONS	-	
				Circle design	ated compliance (IN,	OUT, N/O, N	VA) for e	each n	umbered	d ite	em. Mark "X	" in	appropriate box for COS and/or R.		
IN	= In con	nplian	ce OU	T = Not in complia	nce N/O = Not obser									Contract of the local division in which the local division is not to the local division in the local division	nerit points
Cor	nplian	e Su	atus	Sun	ervision	Ici	OS R	JPT	Co	m	pliance Sta	_	tentially Hazardous Food (TCS Food		RPT
1	(Dol	IT.			present, demonstrate	8	T	6	16	8			Proper cooking time and temperatures		1 6
Ľ	000			knowledge, and p				T.		7	IN OUT (N/A)	N/O	Proper reheating procedures for hot holding		6
2	(IN) OL	IT			ree Health reness; policy presen		_	T 6	118				Proper cooling time and temperatures Proper hot holding temperatures	+	6
3		the same of the sa			orting, restriction & ex			6	1 120	5	IN OUT (NA	140	Proper cold holding temperatures	+	6
	-				enic Practices			di i	21			N/O	Proper date marking and disposition		6
4	IN OU	IT N//	A N/O	Proper eating, tas tobacco use	ting, drinking, betelnu	rt, or		6			E ₀	11	Consumer Advisory		
5	(N) OL	FT NV/	A N/O		n eyes, nose, and mo	uth	+	6	1 -	7	-2	_	T		
5.00			P	reventing Cont	amination by Han		-		22	2	IN OUT (N/A)	١	Consumer Advisory provided for raw or undercooked foods		6
6	-	T) N//		Hands clean and		-		6] [_					
7	(N) OU	T N/			tact with ready-to-eat e method property foll			6		_		190	Highly Susceptible Populations Pasteurized foods used; prohibited foods no		
8	IN OU	7			shing facilities supplie			6	1 23	3	IN OUT (N/A)		offered		6
_		_		accessible	-16			T,			_		Chemical		
9	IN) OU	T		The second secon	ed Source m approved source		1	1 6	24	ij	N) OUT NA		Food additives: approved and properly used		6
_	IN OU				proper temperature		+	6	1	Ť	7		Toxic substances properly identified, stored,	+	
11	N) OU	T			dition, safe, and unadi			6	1 L	1	N) OUT		used	1000	6
12	IN QU	T (4)	NO (Required records parasite destruction	available: shellstock t	ags,		6		_		ОП	formance with Approved Procedure	3	-
1850	_	_			m Contamination		-		26	3 1	IN OUT (N/A)		Compliance with variance, specialized process, and HACCP plan		6
_	M) on			Food separated a				6		r	Risk factor	s an	e improper practices or procedures identified	as the m	nost I
_	(IN) OU		-		aces: cleaned & saniti of returned, previous			6	-				outing factors of foodborne illness or injury.		
15	M) OU	53.			ned, and unsafe food	1/(0)/57		6					e control measures to prevent foodborne iline	ss or inje	ury
											CTICES				7-10-1
	Mark *	X" in t											nicals, and physical objects into foods. nspection R = Repeat violation PTS = D	amanit a	ninte
Mark "X" in box: If numbered item is not in compliance and/or if COS Compliance Status					S R				oliance Stat		nspection R =Repeat violation PTS =D		R PT		
07		D 4 -			d and Water		_						Proper Use of Utensils		100000
27	\vdash			ggs used where n			+	1	40	ナ		_	sils; properly stored uipment and linens; properly stored, dried,		1
28		Water	and lo	from approved se	ource			2	41		handled		approvis and initios, property stated, altes,		1
29	\perp	Variar	nce obta		d processing method	s		1	42			_	single-service articles: properly stored, used		1
		Prope	r coolin		rature Control dequate equipment fo	or T	T	Γ.	43	ш	Gloves		t properly Jitensils, Equipment and Vending		1_1_
30		tempe	rature d	control				1	44	T	Food an		onfood-contact surfaces cleanable, properly		1
31		Plant	food pro	perty cooked for h	ot holding		\perp	1		4			onstructed, and used	\vdash	
32		Appro	ved tha	wing methods use	d			1	45		strips	Shir	ig racilibes: installed, maintained, used; test		1
33	$\geq \leq$	Them	rometer	provided and acc	The state of the s			1	46		Nonfood	l-cor	ntact surfaces clean		-1
34		Food :	nmnerh	labeled; original o	entification			1	47	T	Чим 2 ~	stel se	Physical Facilities vater available, adequate pressure		
		1 000)			od Contaminatio	n		100	48			_	stalled; proper backflow devices	+-+	2
35				nts, and animals no				2	49	_		_	wastewater properly disposed		2
Contamination prevented during food peparation, storage & display				age &		1	50	T	Toilet fa	cilitie	es: property constructed, supplied, & cleaned		2		
37	$\overline{}$		nal clea	nliness	-	-	+	1	51	+	Garbage	/refi	use properly disposed; facilities maintained	1	2
38 Wiping cloths: properly used and stored						1	52	t		-	ilities installed, maintained, and clean		1		
39				and vegetables	d the channel of		ļ	1	53	I	Adequat	o ve	entilation and lighting; designated areas use		1
					d the above viola measures that s				54	Т	Sanitan	Per	Documents and Placards mit, Health Certificates valid and posted		2
Pers	on local	arge (Print a	nd Sign)		Hall the ta	NeII.	17	1 04	L	Isamtary	Da			
)EH	Ingran	20	100	Sign)		arite	1	W	_			-	0/30/11	- News	Dete
JEM	De	1.6	n and	sign chell	EDHOTE							Fol	llow-up (Circle one): YES NO	all	12017
		r: 08.2			7	White: DPI	ISS/DEH	Ye	llow: Fon	d E	Stablishment			1	

Dra II			Division of	Enviro	Ith and Social Services nmental Health			
2.00		Food	Establish	men	Inspection Report TON (Address) Cut 5013-3-1 500	Page _	2013	
	MENT NAME	,		LOCAT	10N (Address) Cut 5013-3-1 500	イブーノーと 井ん	X.S	
INSPECTION DATE SANITARY PERMIT NO. 8,30,2017 170002347					harine corps on # C-70.	1, m. Crones of	u hall	
					PERMIT HOLDER Han Corporation			
		TE	MPERATU	JRE O	BSERVATIONS			
	Item/Location		Temperatu	re (° F)	Item/Location	Temp	erature (° F)	
			1					
	/							
	/							
ITEM NO.		OBSERV	ATIONS A	ND CC	DRRECTIVE ACTIONS		CORRECT	
							BY DATE	
Violation	s cited in this repo				ne frames indicated, or as stated im Food Code.	in Sections 8-4	05.11 and	
	Areador	· · · · · · · · · · · · · · · · · · ·			icked on this day a	1 160		
	Fullblian 1	111/02-110H	1.10.00	alcom	red. Previous inspect;	na 7500	1. 1	
	ON 10/TT/			<u> Didyerr</u>	en, previous inspects	on conouc	1401	
	10/65/	1010 1011						
#6	4 Malastone in	at hullchia	Land	414	ht wele		slali-	
-11-0	#6 Employees not washing hands with hot water. after to prevent antaking to							
	OF Ford / egg		NAVA 3	WITI	NOI WHALL IN DESCRIPTION	-UNITINAY	t Dry	
	J- Lotte / Egg	a. piresi		···				
#8	Hand Sink	not Arous	deal with	a ha	t water.	1	9/9/2017	
	#8 Hand Sink not provided with hot water. All hand sinks shall be provided with hot water to alke though							
	hand washing	2 -	1	-	TO WITH TO WILLIAM	MONTHAN		
					Н			
井33	Thermometer not provided for all chillers. Thermometers shall be provided for all chillers/freezers							
	Thermoneter	< Chail he	Druvided	For	all chilles /freezos		17-70/ 10-7	
				3 (7	011101111111111111111111111111111111111			
#46	Exterior to	Surface of	food ex	14.04	ent has aloins			
	ALL non-fu	ed contact	Susfas	es he	ent has agains. eguipment shall be rinntion of Eucl Jeguip	fre 04		
	any Stains	to preve	nt any	4onta	pination of faul leguin	Mount		
			·				4/30/3017	
#52	floors and	walk in k	citchen	Ure	es in disrepair		1 1000	
	ACC floors/	walls Shal	1 be in	good	repair to allow thore rected by the determinent	ingh cleaning		
diamentale	suspension of the Sanitary	Permit or downgrade	. It seeking to ap	peal the re	sult of any notice or inspection findings, a wr	it. Failure to comply in	tay result in	
ubmitted to the	sa Disaatas wiitkia tha masia.	l -6 41	- Al Al A	41		Date: /	- Bmar ad	
Eli	wheth Ul	100 EPHO-	Mahit	~ Ulk		7/30/17		
EH Inspector	(Print and Sign)	11 FPHO-	#			Date: 9/36	12017	
	08.27.15	W	ite: DPHSS/DEH	Yellow	: Food Establishment		, ,	

1 -1	Division of	ic Health and Social Services Environmental Health	8 0
N II II34	Food Establish	LOCATION (Address) Lot 57/3-3-1 5047-1- W. Marine Curp (DR. # L-207), mice	Page $\frac{3}{3}$ of $\frac{3}{3}$
4	IMENT NAME	LOCATION (Address) Lot 57/3-3-1 5047-1-	-2 # 1088
INS	PECTION DATE SANITARY PERMIT NO.	PERMITHOLDER	rundsion will portul
8	PECTION DATE SANITARY PERMIT NO.	PERMITHOLDER Hain Grovation	
ITEM NO.	OBSERVATIONS A	AND CORRECTIVE ACTIONS	GORRECT BY DATE
Violation	s cited in this report must be corrected within	n the time frames indicated, or as stated in Section	
		the Guam Food Code.	
	Photos were taken	1	
	Briffed PIC on in Spec		
	15102d "B" placed NO.	6.001	
	165 and Colored No.	00411	
#4	155020 follow-up inspect	The regulation	0/0-/2015
779	Hot water not now (so fin	for three compartment sink	9/30/2017
	HOT WATER STAIL THE DOOR TOOL F	or three whoatheat sine	
	to ensure all egu. prient	is washed thoroughly	
		**	
ased on the	nspection today, the items listed above Identify violations which	shall be corrected by the date specified by the Department. Failure to	comply may result in
he immediate	suspension of the Sanitary Permit or downgrade. If seeking to a ne Director within the period of time established in the notice for	ppeal the result of any notice or inspection findings, a written request	for hearing must be
	rge (Print and Sign) Wice Physician (Print and Sign)		8/30/17
EH Inspecto	(Print and Sign) Orlen Mifdly Epho-II	Date:	2/0/10/11
,	Jerien Mifdul EPHO-I		7 130 041

Rev: 08.27.15